

Dinner Specials offer available all day Weds & Thurs

One small plate and one main plate for £25

Add dessert for £5

Small Plates - as a starter or tapas style to share Crispy slow braised pork belly bites, Korean BBQ glaze, sesame & spring onion (df, gf)	12
Roasted bone marrow, smoked butter, wholegrain mustard, toasted sourdough	14
Buttermilk fried chicken, chilli glaze & hazelnuts "This" chicken wings ve option available	11
Italian meatballs, roasted tomato sauce, basil & pine nut pesto, fresh mozzarella, toasted focaccia (vegan alternative available)	12
Beef & "blue monday" croquettes, confit garlic aioli	11
Fresh tuna tostada, miso mayo, crispy shallots, avocado & coriander (gf, df) Main Plates	11
North African Marquez sausages, butter bean & chorizo cassoulet, crispy leeks	20
Confit duck massaman Thai curry, pak choi, new potatoes & green beans, toasted coconut rice, chilli crushed peanuts (gf, df) vegan option available - 18	20
Chicken supreme, sweet young summer peas, smoked bacon & lettuce fricassee, roasted onion & sausage stuffing croquette, potato rosti	22
Cod, mussel & prawn "mariniere" in a garlic white wine cream sauce, samphire & spinach (gf)	24
Masala roasted cauliflower, sweet potato, courgette & tomato "dhansak", lime "yoghurt" & fried corn (ve, gf)	18
Classic "8 hour" bolognese, house made spaghetti, aged parmesan	17
Wild mushrooms, house made spaghetti, aged parmesan (v)	17
Seriously special Lobster bisque and fresh crab spaghetti, king prawns, fresh mussels, parmesan	25
12oz sirloin steak on the bone, confit garlic roasted vine tomatoes, garlic & thyme salted chips, peppercorn sauce, house marrowbone butter (gf)	35
Lemon pepper whole roasted poussin, thyme polenta chips, caper sauce	30



Sides & Bar Snacks

Plain Fries (ve, gf)	4
Truffle and parmesan fries (v, gf)	5
Tenderstem broccoli, lemon dressing, hazelnuts (ve, gf)	5
Eils' olives (the best you'll ever eat)	6
Smoked almonds (ve, gf)	6
Cured chorizo bites	6
Toasted bread basket, flavoured butter (v)	6
"Chef's Snack" - toasted sourdough, flavoured butter, olives, cured meat, house pickles	10
Trio of English cheese, frozen grapes, apple chutney, flavoured butter & Peter's yard crackers	15
Desserts	
Baked chocolate cheesecake, chocolate soil, stewed English cherries (v)	8
"Eton candy mess" - summer berries, meringue, candy floss, strawberry yuzu icc cream (v,gf)	e 8
Rum-marinated pineapple, lime coconut yoghurt, mango, chocolate crumb (ve, gf)	8
Set vanilla custard, English rhubarb, toasted almonds (gf)	8
Cereal milk ice cream, crunchy nut clusters (v)	4
Post Dinner Drinks	75ml
Naudé Natural Sweet, Mouvédre	12
Yoxall Ice, Dessert Perry, 2019, Staffordshire	15
Cockburns, Fine Ruby Port	9